

# County of Santa Clara

## Department of Environmental Health

### Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



## OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0207148 - QUAN HUE RESTAURANT		<b>Site Address</b> 1818 TULLY RD 116, SAN JOSE, CA 95122		<b>Inspection Date</b> 07/14/2025		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: black; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>82</b> </div>		
<b>Program</b> PR0304062 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> TON, THU (ANNIE)		<b>Inspection Time</b> 13:25 - 14:25			
<b>Inspected By</b> HENRY LUU		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> ANNIE				<b>FSC</b> Thu Ton 03/09/2025

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures			X				S
K08	Time as a public health control; procedures & records					X		S
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding						X	
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available			X				
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals		X					

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		X
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

## Comments and Observations

### Major Violations

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: One lethargic cockroach observed crawling on floor from the two-compartment ware wash sink.**

**Owner stated that the facility is serviced monthly from a license pest control company provided by the plaza. Pest control reports were unavailable for review.**

**No other live or dead activity was observed throughout the facility.**

**[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.**

**[COS] Cockroach was abated.**

### Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Bean sprouts maintained in inadequate ice bath measured at 49F. Manager stated that ice is added frequently throughout the day.**

**PHF items maintained inside the walk-in refrigerator (raw shrimp, cut calamari, cooked pork) measured between 43F to 44F. Ambient temperature of the walk-in refrigerator measured at 46F.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[COS] Additional ice was added into the bucket of bean sprouts.**

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Hot water at the two-compartment ware wash sink measured at 118F.**

**[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations: Ambient temperature of the walk-in refrigerator measured at 45F. Owner stated that the elevated temperature may be due to constant opening and closing of the walk-in refrigerator.**

**[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. This Division recommends lowering temperature of the refrigerator to compensate for constant opening and closing.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

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**Inspector Observations:** *Build up of food debris observed in the following areas:*

- Floors underneath the cook line, center food preparation area, food preparation sink, ware wash sink.
- Crevice from the partially detached coved base time outside of the walk-in refrigerator.

*Observed accumulation of grease and soot on the wall behind the grill.*

*[CA] Walls and/or floors in food preparation area shall be kept clean. Regularly clean under equipment to prevent accumulation of debris.*

## **Performance-Based Inspection Questions**

All responses to PBI questions were satisfactory.

## **Measured Observations**

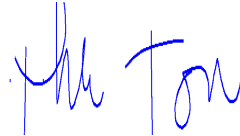
Item	Location	Measurement	Comments
Soup	Cook line	151.00 Fahrenheit	
Mechanical dish machine	Shared dish machine - dish pit	100.00 PPM	
Hot water	Shared dish pit	121.00 Fahrenheit	
Pork hock	Food preparation refrigerator	51.00 Fahrenheit	Used for preparation, less than 10 minutes
Tapioca dumpling wrapped in banana leaves	Merchandiser refrigerator	41.00 Fahrenheit	
Steamed egg cake	Merchandiser refrigerator	41.00 Fahrenheit	
Cooked pork	Food preparation refrigerator	58.00 Fahrenheit	Used for preparation, less than 10 minutes
Warm water	Hand wash sink	106.00 Fahrenheit	
Rice	Rice cooker	158.00 Fahrenheit	

## **Overall Comments:**

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **7/28/2025**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

### **Legend:**

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: Annie  
Owner  
Signed On: July 14, 2025